

**DAFTAR PUSTAKA**

- Are'valo-Pinedo, A. et al., (2006), *Influence of pre-treatments on the drying kinetics during vacuum drying of carrot and pumpkin*, *Journal of Food Engineering*, 80 (2007) 152–156
- S. Mounir, (2007), *Etude de nouveaux procédés de fabrication de poudres par insertion de la technologie de détente instantanée contrôlée DIC, dans les processus d'atomisation, de séchage/ texturation et de pulvérisation contrôlée sous vide de produits laitiers*, PhD (Thèse de doctorat), University of La Rochelle.
- S. Mounir & K. Allaf, (2008), *Three-stage spray drying: new process involving instant controlled pressure drop (DIC)*, *Journal of Drying Technology*, Vol. 26, No. 4, pp. 452-463.
- S. Mounir & K. Allaf, (2009), *Study and modeling of dehydration and rehydration kinetics within porous medium*, *Proceedings of AFSIA*, Lyon (France), 14-15 May.
- Z, Pakowski & A.S. Mujumdar, (2006), *Basic process calculations and simulations in drying*, In *HANDBOOK OF INDUSTRIAL DRYING*, Third Edition, Edited by CRC Taylor & Francis Group Press.